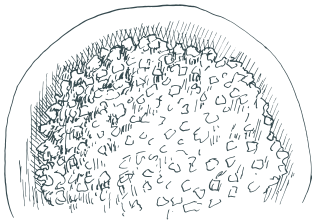


Learn to Shuck

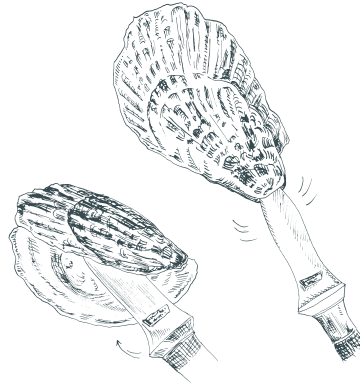


WESTON TABLE



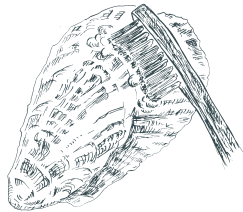
1

Prepare a bed of ice on a serving tray to keep the oysters fresh until serving (no more than 2 hours ahead of time) and return the tray to the refrigerator until ready to serve.



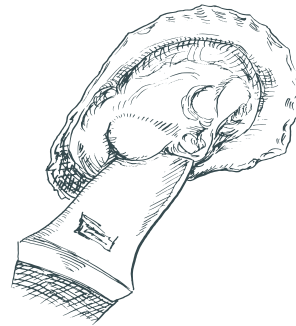
5

Insert the oyster knife into the oyster's hinge at a 45 degree angle. When it seems wedged in, begin gently twisting the knife to separate the bottom and top shells. You will feel it when the hinge pops. Avoid sticking the knife too deep into the shell to avoid damaging the meat. Gently slide the knife around the shell's edge to sever the adductor muscle. Wiggle off the top flat shell.



2

Use an old stiff toothbrush to scrub the grit off the oysters. If not well scrubbed, the grit may find its way into the shell during shucking.



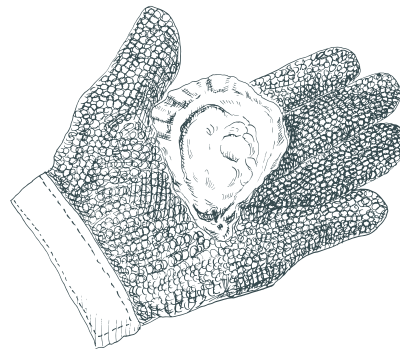
6

Pick up the oyster and carefully slide the blade below the meat to disconnect the muscle from the bottom shell.



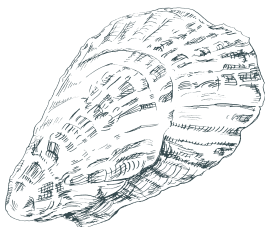
3

Rinse the oysters under the coldest running water possible.



7

Avoid tipping the shell from side to side or turning it over, to preserve the delicious liquor (juices) inside the oyster.



4

If right handed, put the glove on left hand. Place an oyster with the rounded, cup side to your palm and the flat side up. The hinge, or pointy end, should be facing toward your chest. Alternatively, place a thick, tightly woven kitchen towel on the kitchen counter and use the left hand to hold on tight to the oyster by pressing down on the cloth (leave plenty of thick cloth between the oyster and the left hand).



8

Open the oyster carefully and remove the top shell. Check for grit or small pieces of shell and remove if necessary. Gently run the knife under the fleshy meat to separate it from the bottom shell, but leave the meat on the shell for serving. Place on the bed of ice until ready to serve.